

B. Claims

Please cancel claims 15-17, without prejudice or disclaimer of the subject matter presented therein. Please amend claims 1-4 and 9 as follows. The following is a complete listing of the claims, and replaces all earlier versions and listings.

1. (Currently Amended) A method of making a shelf stable edible snack, comprising the steps of:

(A) providing an edible core having an outside surface; [[and]]

(B) applying at least one outer dough layer that substantially covers said outside surface of said edible core; wherein said outer dough layer is applied by a method comprising the steps of:

(a) coating said outside surface of said edible core with a base liquid, thereby forming a liquid coated core, wherein said base liquid comprises [[about]] 10 wt.% to [[about]] 30 wt.% glycerin and about 5 wt.% to about 25 wt.% corn syrup;

(b) applying a dry component having flour to said liquid coated core, thereby forming an edible layered component from the combination of said base liquid and said dry component on said outside surface of said edible core; and

(c) optionally, (i) drying said liquid coated core after step (a), (ii) drying said liquid coated core after step (a) and drying said edible layered component after step (b), or (iii) drying said edible layered component after ~~steps (a) and~~ step (b);

wherein, upon completion of said steps (a) and (b) and optionally, step (c), said outer dough layer is formed from said edible layered component; and

[[(d)]] (C) cooking to form said shelf stable edible snack, wherein said outer dough layer of said shelf stable edible snack is selected from the group consisting of a cracker, bread, cookie, muffin, granola, cereal, soft pretzel, and mixtures thereof, and has a water activity of about 0.2 to about 0.8 at 25 °C.

2. (Currently Amended) The method of claim 1, wherein said outer dough layer of said shelf stable edible snack has a water activity of about 0.4 to about 0.75 at 25 °C.

3. (Currently Amended) The method of claim 1, further comprising step (d) ~~[(e)]~~ coating said edible layered component with a second liquid, thereby forming a liquid coated component, and step (e) ~~[(f)]~~ applying a second dry component to said liquid coated component of step (d) ~~[(e)]~~.

4. (Currently Amended) The method of claim 3, further comprising step (f) ~~[(g)]~~ drying said liquid coated component ~~[[core]]~~ after step (d) ~~[(e)]~~ and/or ~~drying said edible layered component~~ after said second dry component is applied in step (e) ~~[(f)]~~.

5. (Previously Presented) The method of claim 1, wherein said base liquid is further comprised of salt, a liquid carrier, and pre-gelatinized starch.

6. (Original) The method of claim 1, wherein said dry component is fat based, dough based, dairy based, protein based, grain based, or mixtures thereof.

7. (Original) The method of claim 1, wherein said dry component is comprised of flour, emulsifiers, and enzymes.

8. (Original) The method of claim 1, wherein at least a portion of said dry component is treated to a roasting step.

9. (Currently Amended) The method of claim 1, wherein said cooking step (C) ~~[(d)]~~ is performed by baking at a temperature of from about 135 °C to about 235 °C for a period of less than about 15 minutes.

10. (Original) The method of claim 9, further comprising the step of freezing said shelf stable edible snack prior to said baking step.

11. (Original) The method of claim 1, wherein said edible core is selected from the group consisting of nuts, nut derivatives, meats, meat derivatives, fruits, fruit derivatives, cookie

bits, crackers, cheese, cheese derivatives, legumes, yogurts, yogurt derivatives, tomato sauces, vegetables, vegetable derivatives, confectioneries, and mixtures thereof.

12. (Original) The method of claim 1, wherein said edible core has a water activity that is less than about 0.8 at a temperature of 25 °C.

13. (Canceled)

14. (Previously Presented) The method of claim 3, wherein said second liquid comprises flour, yeast, and water.

15. – 17. (Canceled)